

ICONIC SRG VENUES **UP TO**  
**50% OFF**

3-COURSE MENU & SIDES

\$62.50pp

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**ENTREE**

TONOS | Tuna, cucumber, dill (gf)

KEFTEDES | Beef meatballs, tomato, yoghurt, lemon (gf)

SPANAKORIZO | Wild black rice, burnt leek, spinach (ve,gf)

**MAIN COURSE**

PORK COLLAR | Slow-cooked pork neck, gigantes, romesco sauce (gf, df)

PSARI | Market fish of the day (gf, df)

PRASOPITA | Sundried tomato, olive, leek, feta (v)

[+] 15pp Upgrade ARNAKI | Lamb shoulder, chimichurri, lemon (gf, df)

*Please note: The lamb shoulder will replace your main and must be ordered for the whole table.*

**SIDES**

LAHANO | Pickled savoy cabbage, preserved lemon, caperberries (ve, gf, df)

PATATES | Fried potatoes, thyme oil (ve, gf)

**DESSERT**

BAKLAVA | Pistachio, honey (n)

LEMON CAKE | Vanilla, lemon, honey

SORBET | Sorbet of the day (ve, gf)

**ADD ONS**

OYSTERS | Seasonal oysters, served natural, ouzo mignonette (gf,df) 8ea

KALAMATA OLIVES (ve,gf) 10

HANDMADE PITA BREAD (v) 10

MOUSSAKA CROQUETTE | Eggplant, beef, béchamel (n) 12

FAVA 12 | TZATZIKI (v, gf) 12 | MELITZANOSALATA (v, gf) 14

**AKTI**

Menus are subject to change without notice.

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan

All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. A 10% surcharge applies on weekends.

All debit cards will incur a 0.55% processing fee. A 15% surcharge applies on all public holiday